

TAUTOG'S RESTAURANT AT WINSTON'S COTTAGE



Virginia Beach, Virginia

Virginia Green is the Commonwealth of Virginia's campaign to promote environmentally-friendly practices in all aspects of Virginia's tourism industry. **Virginia Green** has established "core activities" specific to each sector of tourism, and these practices are considered the required minimum for participation in the program. However, **Virginia Green** encourages its participants to reduce their environmental impacts in all aspects of their operations; and this profile provides a full list of all their "green" activities. These are the activities that guests / customers can expect to find when they visit this facility.

Tautogs

"The Tautog's Restaurant concept was created in an effort to provide customers with a unique dining experience combining quality seafood products, with distinctive customer service in an inviting coastal area setting. Tautog's Restaurant(s) is a casual dining establishment featuring exceptional fish and seafood entrée's soups, salads, sandwiches and desserts...served by the friendliest people in town."

Green Statement: "We reuse/recycle everything we can. We have a component of our strategic plan that emphasizes environmentally friendly and aware practices since our inception."



CORE ACTIVITIES for Restaurants

☑ This symbol indicates a required activity for Virginia Green Lodging facilities. Participants self-certify that they activities are in place and they provide additional specifics on other activities. Visitors to can expect the following practices:

☑ **Recycling and Waste Reduction.** Virginia Green Restaurant must recycle Glass Bottles and are highly encouraged to maintain a comprehensive recycling program. This restaurant pledges that they:

- Recycle: glass, grease, office paper, toner cartridges, cardboard, batteries
- Track overall waste bills
- Donate excess food from events
- Effective food inventory control to minimize waste
- Purchase locally-grown produce and other foods whenever possible
- Purchase organic and sustainably grown foods
- Use menus on recycled content paper and use soy based inks
- Encourage suppliers to minimize packaging and other waste materials
- Make 2-sided copies/ printed materials
- Use electronic correspondence and forms
- Use "green" Cleaners that are dispensed in bulk
- Purchase building materials that are re-used or from sustainable sources
- Perform preventative maintenance on all appliances, HVAC systems, plumbing, and vehicles
- Use a last-in/first-out inventory and labeling system

- Use less toxic materials

☒ **Styrofoam/Disposables Minimization.** Participants are encouraged to minimize use of all disposables and eliminate the use of Styrofoam products for take-out and left-overs. This restaurant pledges that they:

- Use disposable containers made from bio-based materials

☒ **Grease Recycling.** The facility must collect and recycle grease or use a grease filtering company to greatly reduce grease waste (and cost). This restaurant pledges that they:

☒ **Water Conservation.** The facility must have a plan for conserving water that should consider plumbing modifications and landscaping. This restaurant pledges that they:

- Track overall water usage and wastewater
- Perform preventative maintenance to stop drips and leaks
- Use water-flow metering to discover leaks and areas of high use
- High efficiency dishwashers
- Have low flow toilets and low flow restrictors on faucets and showerheads
- Discourage water-based cleanup (sweeping first)
- Have an effective landscape management plan which utilize drought tolerant species, metering and rain gauges, and minimizes lawn areas
- Have an effective stormwater management plan including: rain gardens, pervious pavement, and the minimization of impervious areas (paving, concrete, etc)
- Maintain vegetative buffers around streams and ponds

☒ **Energy Conservation.** The facility must have a plan in place that encourages replacement of lighting and equipment to energy-efficient alternatives. This restaurant pledges that they:

- Track overall energy bills
- Use ceiling fans
- Perform preventative maintenance on HVAC system
- Use natural lighting
- Use directional (downward-facing) lighting in parking areas and other outdoor areas

For more information on **Tautogs Restaurant**, see www.tautogs.com or contact Bill Gambrell at rightcoastconsulting@cox.net.

For more information on **Virginia Green** program, see www.deq.virginia.gov/p2/viriniagreen or www.viriniagreentravel.org.



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